

LOCOROSSO

Tuscany - Typical Geographical Indication

Sangiovese 100%



OUR WINES

- **Name:** Locorosso combines Lolocco — the locality in Carmignano where the winery is located — with the rosso (red) of this Sangiovese.
- **Label:** designed by Marcello Scuffi, it features the drawing of a train, a subject dear to him. This was the wine Scuffi habitually drank at his meals.
- **Vineyard:** Guyot training system, planting density of 6,250 vines/ha. Medium-textured stony soil, derived from Alberese-type marly limestone, argillaceous schists (Eocene) and sandstones (Oligocene), with a medium-to-high presence of skeletal material.
- **Climate:** the Apennine influence produces marked temperature swings, especially in summer, in a particularly well-suited environment.
- **Farming practice:** organic
- **Harvest:** by hand, in 15 kg crates.
- **Vinification:** stainless steel tanks at controlled temperature for approximately 20 days.
- **Aging:** approximately 6 months in stainless steel; after bottling, it rests in the bottle before release.

TASTING NOTES

Intense ruby red color. Fruity aromas — refined, elegant and persistent. On the palate, good tannic structure and measured balance, with soft, well-integrated tannins and fresh acidity that lingers in fruity notes. Elegant finish.

PAIRINGS

Cured meat appetizers, pasta dishes with meat sauces, grilled white and red meats, fresh cheeses.

SERVING TEMPERATURE

15-18°C.

